

c.) **Amendments to the Claims.**

Please amend claim 1, cancel claims 11-14, and add new claims 15-23 as follows, all without prejudice or disclaimer of the subject matter thereof.

1. (currently amended) A soluble composition extracted from a plant material comprising multiple substances within at least 3 classes selected from the group consisting of carotenoids, anthocyanins, fatty acids, terpenes, and alkaloids, wherein the respective relative weight ratio-ratios of substances present in the extracted soluble composition within each selected class are within 100% of the same ratio-respective ratios for substances in the unextracted plant material, and wherein the relative proportion of free sugar in the composition is less than 20% of the free sugar found in the plant material.
2. (original) A composition as described in claim 1, wherein at least 4 classes are selected.
3. (original) A composition as described in claim 1, wherein at least 5 classes are selected.
4. (original) A composition as described in claim 1, wherein less than 1% of the original water content of the plant material remains.
5. (original) A composition as described in claim 1, wherein the relative proportion of free sugar in the composition is less than 10% of the free sugar found in the plant material.
6. (original) A composition as described in claim 1, wherein the relative proportion of free sugar in the composition is less than 5% of the free sugar found in the plant material.
7. (original) A soluble composition extracted from a plant material comprising carotenoids, anthocyanins, fatty acids, terpenes, and alkaloids in relative ratios that mimic their ratios in the unextracted plant material and wherein the relative proportion of free sugar is less than 20% of the free sugar in the unextracted plant material.
8. (original) A composition as described in claim 7, wherein less than 1% of the original water content of the plant material remains.

9. (original) A composition as described in claim 7, wherein the relative proportion of free sugar in the composition is less than 10% of the free sugar found in the plant material.
10. (original) A composition as described in claim 7, wherein the relative proportion of free sugar in the composition is less than 5% of the free sugar found in the plant material.
11. – 14. (canceled)
15. (new) A method for extracting a soluble composition from a raw plant material containing plant cells, comprising:
- subjecting the raw plant material to high pressure raw-material chromatography, wherein the method does not comprise de-pitting, breakage of the plant cells through swelling of the plant cells or freezing of plant cells, grinding, or mashing.
16. (new) The method of claim 15, wherein the high pressure raw-material chromatography comprises:
- placing the raw plant material into a sealable chamber;
 - passing one or more extraction fluids which comprise liquids, gases or supercritical fluids under pressure through the plant material to remove phytochemicals; and
 - collecting an extracted fluid that has passed through the raw plant material.
17. (new) The method of claim 15, wherein the raw plant material is in a slurry form.
18. (new) The method of claim 15, wherein the raw plant material comprises pits or seeds.
19. (new) The method of claim 15, further comprising contacting the raw plant material with a solvent in a liquid phase so as to charge the solvent with analyte.
20. (new) The method of claim 19, further comprising collecting the analyte charged solvent and isolating the analyte.

21. (new) The method of claim 19, wherein the method is carried out at or below room temperature.

22. (new) The method of claim 15, wherein the extraction fluids are selected from the group consisting of carbon dioxide, nitrogen gas, hydrogen, aliphatic carbon, halide carbon, butane, propane, Freon, alcohol, ethanol, methanol, and isopropyl amine.

23. (new) The method of claim 16, wherein the pressure is between 0.05 and 0.95, between 0.25 and 0.8 times, or between 0.5 and 0.7 times the supercritical pressure for a given temperature.